

July 18, 1972

P. W. VOGEL
METHOD OF PREPARING AND PACKAGING PORTION
SHAPED MEAT PRODUCTS
Original Filed Feb. 11, 1969

3,677,775

Fig. 1

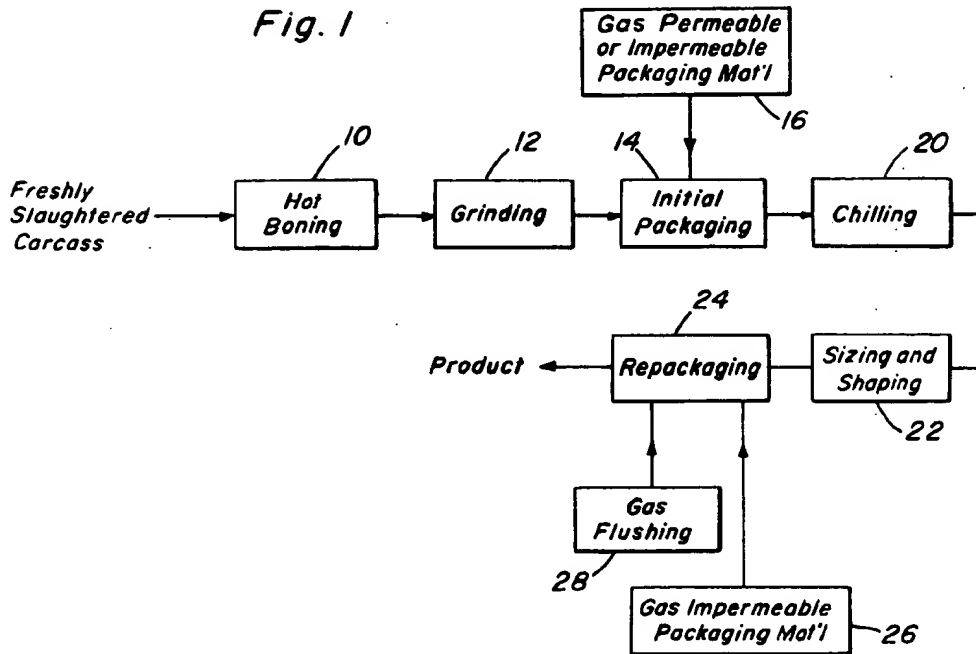


Fig. 2

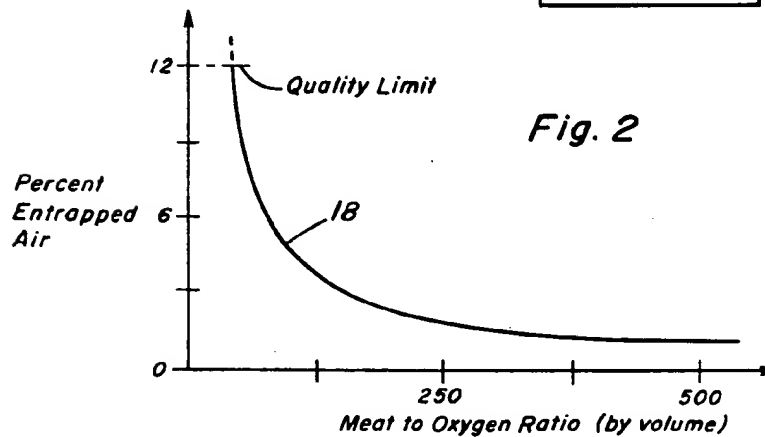
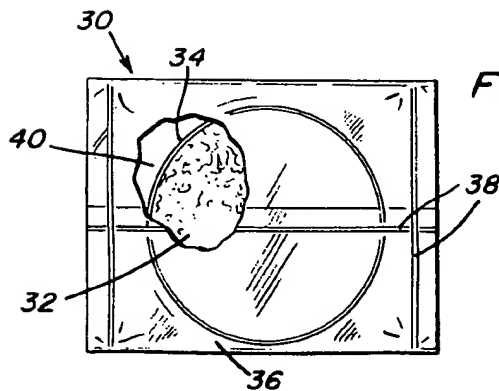


Fig. 3



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DERWENT-ACC-NO: 1972-49825T

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TITLE: Meat storage - after comminution and packaging with low oxygen ratio

PATENT-ASSIGNEE:

ASSIGNEE

CODE

BIRD PROVISION CO

BIR N

PRIORITY-DATA: 1971US-0149388 (June 2, 1971), 1969US-0798421 (February 11, 1969)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

US 3677775 A

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INT-CL (IPC): A22C 18/00; B65B 25/06

ABSTRACTED-PUB-NO: US 3677775A

BASIC-ABSTRACT:

A freshly slaughtered bonded carcass is comminuted whilst it is still warm i.e. within hours of slaughtering. The comminuted meat is packaged in a casing which is pref. gas impermeable and is then cooled and shaped. Slices are then cut from the packaged meat and are then repackaged in sealed gas impermeable packages which have been flushed with an inert gas. This process achieves a volumetric ratio of meat to oxygen of >300 to 1 and ensures that the head gas has <1 vol. % oxygen content. Beef, pork and poultry may be processed in this manner which yields an extended shelf life of up 17 months in the case of beef stored at 0 degree F.

TITLE-TERMS: MEAT STORAGE AFTER COMMUNUTE PACKAGE LOW OXYGEN RATIO

DERWENT-CLASS: D12 Q31

CPI-CODES: D02-A01; D03-A01;